

## **SMALL FARMERS AND FOOD SAFETY: *MAKING IT WORK***

***Wednesday, October 20<sup>th</sup>, 10 a.m. – 2 p.m.  
Glendale Community Center  
3451 Buckingham Rd., Greeneville, TN***

**Cost: \$10 per person, includes box lunch  
(you must pre-register to receive a lunch)**

Farmers, Extension agents and local food advocates and leaders are encouraged to attend a discussion and farm tour focused on food safety for small scale vegetable producers, particularly Good Agricultural Practices, or GAP. The gathering will include:

- ◆ Update on current status of state and federal regulations related to GAP and food safety
- ◆ An overview of GAP requirements; to which farmers they apply
- ◆ Innovative models that help small farmers meet these requirements, including the Appalachian Harvest group model
- ◆ Assistance and support offered to small growers in TN and VA

The discussion will be followed by a **“mock GAP inspection” at the Rural Resources farm** just outside Greeneville, where participants will see first hand how to prepare your small farm to meet GAP requirements.

### ***Featuring:***

**Dr Annette Wszelaki**, Director of the Organic Horticulture Program,  
University of Tennessee

**Ms Robin Robbins**, Food Safety and Marketing Specialist,  
Appalachian Sustainable Development

**To pre-register, call or email Rural Resources at  
[sallyruralresources@gmail.com](mailto:sallyruralresources@gmail.com) or 423 636-8171**



This workshop is sponsored by Appalachian Sustainable Development, the Central Appalachian Network, Clinch Appalachian Farmers Enterprise, Rural Resources and the University of Tennessee.